

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Virginia Green Restaurant Profile:



The Boot

Norfolk, Virginia

The Boot is a Norfolk Restaurant specializing in locally grown cuisine, which works closely with Virginia farmers and artisans to bring the freshest, seasonal ingredients to the table. Several nights a week, The Boot also serves as music venue featuring various traveling and local acts. In keeping the whole experience as local as possible, the restaurant walls are decorated with the work of area artists. The Boot is committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities. When visiting The Boot, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- Recycling
- Elimination of Styrofoam and Reduction Disposables
- Grease Recycling
- Water Efficiency
- Energy Conservation

DETAILS:

- Recycle glass, steel cans, aluminum cans, grease, plastic, office paper, toner cartridges, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment, and menus
- Compost excess food
- Track overall waste bills
- Effective food inventory control to minimize waste
- Locally grown, organic and sustainably-grown produce and other foods when available
- Disposable containers made from bio-based, materials, recycled content, or compostable

- Recycled content paper towels and toilet paper
- Print menus on recycled content paper
- Screen-based ordering systems
- Encourage suppliers to minimize packaging and other waste materials
- Extensive use of electronic correspondence and forms, 2-sided copying/printing
- Use “green” cleaners and least toxic materials
- Purchase of durable equipment and furniture
- Use of latex paint
- Last-in/first-out inventory
- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets
- Track overall energy bills
- Purchase EnergyStar computers, appliances, etc.
- High Efficiency Heating and Air Conditioning (HVAC) and use ceiling fans
- Scheduled preventative maintenance on HVAC
- Use of natural lighting and lighting sensors
- Use high efficiency compact fluorescent light bulbs in spotlights
- High efficiency fluorescent ballasts and lamps (T-5’s and T-8’s)
- Purchase of “Green Tags” or “Renewable Energy Certificates” to offset the additional cost of using energy from renewable sources
- Purchase fuel-efficient vehicles
- Staff rides bikes



For more information on **The Boot**, see
www.insidetheboot.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.



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